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*A Collection*  
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**Valuable Formulas and Recipes**  
for the Manufacturer, Merchant,  
Farmer and Household



Written and Compiled by

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no. 1

# Introduction

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After thirty-seven years of active experience in the retail drug business as prescriptionist, and also compounder for a large cider and vinegar house, I have decided to write this little book of Practical Formulas, giving, in a concise form, very valuable information to any who choose to make use of them. Many of these receipts have made money for others in the past and will prove their value in the future if made proper use of. I have endeavored to include such various information herein that anyone can pick out something to suit almost any inclination. Hoping, on perusal, you will find my sincere endeavor to please you, both satisfactory and remunerative, I remain,

Yours truly,

EDWARD J. HEMM.

## Department No. 1

## BEVERAGES

## Ginger Beer Pop.

White Sugar..... 1 pound  
 Jamaica Ginger Root, Bruised or Coarse  
     Ground, Cream Tartar, of each..... 1 ounce  
 Juice and Grated Yellow of..... 1 lemon  
 Water..... 1½ gallons  
     Fresh Yeast, 1½ Tablespoonfuls, or ½ Yeast Cake. Oil  
     of Wintergreen and Sassafrass, each 5 drops.

Mix the oils intimately with the sugar; put all in a suitable jar, except the yeast, and pour the water, boiling hot, over them. Cover and let stand until only lukewarm. Then add the yeast and let stand in a cool place 24 hours. Strain and bottle, tying the corks securely. It will be ready for use in 3 days. More or less flavoring can be used according to taste.

## Beer Lager (Home Brew).

Extract of Malt (Tromers, Parke-Davis or Lillys)	16 ozs.
Hops (Fresh as possible).....	1 oz.
Brewery Yeast, if possible, to procure $\frac{1}{2}$ pint.....	8 ozs.
If not, Compressed Yeast.....	1 cake
Sugar.....	40 ozs.

Water enough to make 10 gals.

Place into a kettle (granite or copper, not tin) 10 gallons of pure water, then add the malt extract and hops; set this on a moderate fire and bring it to a boiling point. Now let stand until cool. Strain this wort through a double cloth into a keg (10 gallons) and add the yeast. Always remember that this wort must be cool before you add the yeast as the yeast germ or sacharomicites cannot live and cause fermentation if subjected to a high degree of temperature. Now, you must leave this rest quietly with the bunghole open, and add the sugar. In order to be sure that the sugar is all dissolved it is best to make a solution, or syrup of it, by stirring in enough water to dissolve it, thus insuring a perfect base for the yeast germs to work on. You must understand that the fermentation is very important as this is the life and sparkle of the finished product. Now, then, this is all that is necessary to do except to leave it stand just as it is (uncorked, bunghole open) for say 24 hours. Now, next cork or bung tightly and allow the ageing process to finish this wonderful gift of nature, which is both food and drink.

I now hereby wish to remark that this is not the intoxicating beverage concocted by our modern breweries, but the good, old, wholesome drink our forefathers and mothers used to supply their help and entertain company with, and always approved of by the most abstemious advocates. The best way is to have a cedar faucet, already driven in the keg, so it will not be disturbed in the tapping. Age improves this, and remember, keep it as cool as possible. In specifying the malt extract that you can procure in the open market was to simplify this work. In the department of this book,

under Extracts you will find an excellent formula for Malt Extract that you can make yourself, and will prove even more satisfactory. (The beer can be used after 48 hours' ageing.)

By increasing the quantity of malt, hops, etc., the beer will become proportionately stronger. By a little practice you will be able to brew to your own liking. If you desire to bottle same the best time is after it has aged about 36 hours or more. If possible get the patent lightning stopper; they are good and economical. The beer improves by age. Keep in a cool cellar with an even temperature, and use strong bottles. It is best to fill the keg nearly full, so when the first fermentation takes place the top yeast will foam out of the bung, thus getting rid of it; this is necessary as the beer will be clearer.

## Tonic Beer.

Oil of Anise Seed.....	4 drops
Oil of Wintergreen.....	15 drops
Oil of Sassafrass.....	10 drops
Tincture of Jamaica Ginger.....	25 drops
Tincture of Soap Bark, 1 oz. to pint.....	3 or 4 drachms
Simple Syrup (6 pounds to 1 gallon) 2½ quarts	Burnt
Sugar (Caramel) enough to color a nice brown.	Com-
pressed Yeast $\frac{1}{2}$ to 1 cake.	pressed Yeast $\frac{1}{2}$ to 1 cake.
Water enough to make 4 gallons.	Water enough to make 4 gallons.

Mix the oils with the tinctures and add to the syrup then caromel. Now, warm the water and place all in a suitable container. I would suggest a 5-gallon demijohn, but bear in mind that you must not put hot liquids in cold glass containers. If you do they will crack and all your effort will be nil. Therefore, leave your liquid or beer first get cool enough so that there will be no danger of your meeting this possibility. Now, then, if you can get it add 1 ounce or 2 of fresh brewers' yeast. If not the yeast expressed in this formula. This now must stand for 24 hours in a moderate temperature, then you can bottle same in strong bottles and cork tightly. Keep in a cool, dark place until ready for use. I wish to say that the compressed yeast, if used, must first be dissolved in a little warm water (not too hot). Use in 24 hours after bottling. Regulate your supply so that you can have a 2 weeks' old product on hand for use to get best results.

## Syrup for Peptonic.

Extract of Vanilla No. 1.....	5 ounces
Extract of Lemon.....	8 ounces
Extract of Ginger.....	2 ounces
Extract of Capsicum.....	1/2 ounces
Extract of Nutmegs.....	1 ounce
Liquid Peptone, National Formula.....	3 ounces
Fruit Acid.....	4 ounces
Caramel (Thick Paste).....	8 ounces
Sugar Granulated.....	25 pounds
Soda Foam.....	6 ounces

Water enough to make 5 gallons.

Mix all of the extracts with the Peptone. Make a syrup of the sugar and water and add the caramel; when cool add the other ingredients. Use 1 to 1½ ounces to 6½ to 7 ounces of carbonated water. This is as good a beverage as ever was bottled, splendid for high balls and a good refreshing tonic drink. The syrup can be used at the soda fountains and is fine with ice cream and soda. If advertised would be a big winner.

# Department No. 2

## CASING FLUIDS, TOBACCO

### Catawba Casing Fluid.

Extract Grape.....	½ gallon
Brown Vinegar Color Solution.....	8 ounces
Vinegar (40 grains) 46½ gallons.	
Saccharine Solution.....	3 gallons

### Claret Casing Fluid.

Saccharine Solution.....	3 gallons
Blackberry Color Solution.....	10 ounces
Vinegar (40 grain) to make 50 gallons.	

### Concord Casing Fluid.

Extract Grape.....	½ gallon
Extract Strawberry.....	1 ounce
Blackberry Color.....	8 ounces
Saccharine Solution.....	3 gallons
Vinegar (40 grain) to make 50 gallons.	

## **Havana Casing Fluid No. 1.**

Havana Extract.....	½ gallon
Blackberry Color Solution.....	4 ounces
Vinegar Color Solution.....	4 ounces
Saccharine Solution.....	3 gallons
Vinegar, White Corn (40 grain) to make 50 gallons.	

## **Havana No. 2.**

Havana Extract.....	½ gallon
Blackberry Color Solution.....	2 ounces
Vinegar Color Solution.....	4 ounces
Saccharine Solution.....	3 gallons
Vinegar, White (40 grain) to make 50 gallons.	

## **Port Casing Fluid.**

Extract Grape.....	½ gallon
Blackberry Extract.....	1 ounce
Blackberry Color Solution.....	12 ounces
Saccharine Solution.....	3 gallons
White Vinegar (40 grain) to make 50 gallons.	

# Department No. 3

## CIDER APPLE

### **Cider (Natural Treatment).**

First, in order to make a good cider, you must use only good, sound, ripe apples. Wash and dry them before grinding then press out the must or juice in a suitable container. A clean tub or open top wine or, better still, whiskey barrel will do. Always make cider on a nice, cool, clear day. Now let stand in the shade, say 24 hours, to ferment. Then keeve or skim off the scum from the top, and draw off into the barrel you intend to keep it in (No. 1) and place in a cool cellar. Now get an ordinary bung and bore a small hole in the center and bung the barrel with same. Then fit a bent glass tube into same so that one end of tube is under water in a shallow jar resting on top of the barrel. This keeps all air out and leaves the gas from the fermentation bubble through the water. Always see that the end of tube is under water and that the water container is lower than the bung. Now let it rest quietly for from 6 weeks to 2 months. You can tell this by noticing that it no longer is working by the bubbles ceasing. The best way is to have this barrel resting on a buck or bench about 3 feet high and have a cedar faucet in all barrels used from the beginning. Now procure another clean whiskey or wine barrel or cask (No. 2). Draw the cider off into it. Be careful not to disturb the first barrel in anyway as this would stir up the dregs at the bottom of the cider and cloud it, which would be very undesirable. Just draw off gently from one to the other and when it gets near to the bottom or end, watch it closely and as soon as it shows murkiness, close off. It is better to lose a little than to cloud the whole. This is called the first racking. Now, in order to have a nice, clear, sparkling

product when finished, it is necessary to refine it. So you will procure from your druggist a small amount of tannin (tannic acid). To each gallon of cider you must allow about 15 grains; make a solution of the necessary amount needed by dissolving in a sufficient quantity of hot water; about half a pint will be enough for a 40-gallon cask. Then 40 gallons, 15 grains to a gallon, 40 times 15 is 600 grains, 8 ounces hot water, stir and add to the cider. Now take down cask No. 1 and clean out thoroughly for future use. Place cask No. 2, containing the cider, on the buck in No. 1's place and proceed just as in the beginning. This is called the second fermentation. After 3 to 5 months it should be bright and fine, and begin to form bouquet of finished cider. Now, then, draw off to cask No. 1, clean No. 2, place No. 1 on buck and bung up tightly and let age 2 months. This is now ready for use and can be sold or used as a pure apple wine or finished cider. Keep in a cool place and always exclude air. The sweeter your must or juice the more strength it will have, and the cleaner the process the better the flavor. This process can be carried on indefinitely as to quantity of barrels, always having one empty barrel for the racking and exchange, thus No. 1, No. 2, No. 3, No. 4, No. 5, and No. 6 for 5 barrels of the finished product.

Before I close on this subject I wish to say that the remaining turbid cider in the bottom of each barrel can be placed in a cask having a cedar faucet driven, say about .6 inches or more above the rim so as to leave a large settling capacity, and after each racking place the loss of each cask into this one. This cask should be kept in a warm place with the bung hole open. Only keep a piece of cotton or cheese cloth tacked over so as to keep all flys and insects from entering same. After several weeks you can rack or draw the clear liquid off. Clean out the cask and put the liquid back, and continue the ageing process as before. This finally will turn out to be a fine cider vinegar.



### **Champagne Cider (Natural).**

(Mount Pleasant Brand)

Pure Syrup (5 lbs. to 3 pints of water)..... 1 ounce  
Hard Cider, Clear and Sparkling..... 15 ounces

Mix and fill in pint champagne bottle, cork tightly, wire or tie down, finish with silver tinfoil and label nicely. Fill as many bottles as you wish and store in a cool cellar, laying on their sides, if possible, in a bed of clean sand. After several days you will notice that there is a fermentation taking place. This makes the life and sparkle, and by ageing will improve.

There might be a slight sediment and cannot be very well avoided, however, if you place the bottles on their heads, this will settle in the neck of bottles and by quick manipulations the cork can be drawn and the sediment let out and immediately recorked. This, of course, requires a little practice. If, however, the cider is nice and bright, this sediment will hardly be perceptible.

## **Champagne Cider (Carbonated).**

(Extra Dry)

Use cider and syrup in the same proportion as for the natural process. In order to successfully carbonate cider it is necessary to avoid foaming as much as possible, therefore it must be carbonated in the old way. When I was in this business I had an 18-gallon copper soda tank turned into a bottling carbonator, and used a cork bottling table, thus:

Syrup.....	1 to 1½ gallons
Apple Extract.....	½ ounce
Refined Hard Cider.....	14½ gallons

Place this in the carbonator and charge to 40 or 45-pound pressure. I used the old-fashioned cradle for rocking. Then bottle, using good wine corks and wire, using a tin disk over cork and finish with tinfoil, the pebbled kind preferable, and label nicely. This is a good seller and will make large profits. Ready for use immediately after being iced.

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## **Cider Antiseptic Preserver.**

Salicylic Acid.....	2½ pounds
Alcohol.....	2½ gallons
Water.....	2½ gallons

To keep cider sweet and check fermentation for some time, use 2 ounces to 40 gallons. This is not allowed by the pure food law.

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## Cider Preserver.

Benzoate Sodium.....	3 pounds
Hot Water.....	1 gallon
Filter—Use 8 ounces to a Barrel of Juice.	

## Cider Refining.

Tartaric Acid.....	6 ounces
Isinglass.....	1 pound
Hot Water.....	2 gallons
Dissolve and strain.	
Use $\frac{1}{2}$ to 1 pint to Cask after second racking.	

## Cider Syrup.

This is produced by evaporating sweet, fresh apple juice over a double boiler or water bath until it has the consistency of a heavy syrup and then stored in a cool, dark place until it is to be used. Always keep well corked so as to exclude all air or it will ferment and turn sour.

This is used for making sweet cider by diluting with water, etc., like the following formula. It is also used for culinary and baking purposes such as quick apple butter, cider pie, etc.

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### No. 1 Sweet Cider, from Syrup.

Cider Syrup.....	5 gallons
Tartaric Acid.....	10 ounces
Benzoate Sodium.....	3 ounces
Apple Extract.....	8 ounces
Caromel (or Sugar Color).....	6½ ounces
Cologne Spirits (Alcohol Grain).....	10 ounces
Saccharine Solution.....	5 pints
Water.....	40 gallons

This is a splendid extemporaneous sweet cider and is usually put up in 5-gallon kegs, and sold to grocers for retailing. It must be handled quickly as it does not keep for very long. The benzoate of soda is to preserve it as much as possible. Before the pure food laws went into effect we used to dissolve a  $\frac{1}{2}$ -ounce of salicylic acid in the alcohol before adding and, of course, this made its keeping qualities much better. However, this is not now permissible. You will find a formula for Apple Extract, also for saccharine solution in this work under their proper departments.

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## Table for Flavoring Cider.

For Fifteen Gallons:	Syrup:	Saccharine Solution:	Color:
Red Grape.....	1½ gals.	1½ qts.	5 ozs. Deep Red
White Grape.....	1½ gals.	1½ qts.	None
Cherry Bounce.....	1½ gals.	1½ qts.	5 ozs. Red
Cherry.....	2 gals.	None	5 ozs. Red
Peach.....	1½ gals.	1½ qts.	5 ozs. Red
Pear.....	1½ gals.	1 qt.	5 ozs. Brown
Raspberry.....	1½ gals.	1½ qts.	5 ozs. Deep Red
Strawberry.....	3 gals.	None	None
Orange.....	2 gals.	None	None
Celery.....	3 gals.	None	None
Mexican Hot.....	1½ gals.	1½ qts.	5 ozs. Ginger Ext 5 ozs. Brown
Crabapple, Hard.....	None	None	None
Crabapple, Medium.	½ gal.	Plain Syrup	
Blackberry.....	1½ gals.	1½ qts.	5 ozs.

In using the above table, use the syrup of strawberry for strawberry and for colors always the colors corresponding to the fruit, for instance, orange color for orange cider and so on down the line. First put the proper syrup, then the saccharine solution, then color and lastly hard cider to make 15 gallons and mix. Bung tightly and keep as cool as possible. In shipping mark perishable. The pure food laws require specific labeling, saying just what it is. Formerly this was not necessary. Formerly these goods were branded Strawberry Cider, etc. Now it must be branded Pure Apple Cider. Artificial strawberry flavor and artificially colored. However, this does not interfere with the sale of it as much can be sold now as before, for it was always understood to be a mixture and not pure fruit cider.

Another way for flavoring pure cider and a better would be to add the cider to the syrup at the fountain or counter as sold. As the whole country seems to favor prohibition of beer and liquor, this would be a good time to interest the soda fountain trade for this line of goods as the sale of same is not prohibited and as far as I know no special liquor tax is required for cider anywhere.



# Department No. 4

## FLAVORING EXTRACTS

### Extract Bitter Almonds.

Oil of Bitter Almonds, free of Prusic Acid	6 ounces
Grain Alcohol.....	$\frac{1}{2}$ gallon
Pure Water.....	$\frac{1}{2}$ gallon
Mix and filter through Paper and Magnesia Carb.	

N. B. Always use the almond oil free of prussic acid as the true oil of bitter almonds is very poisonous and for flavoring would be unsafe.

### Extract Anise.

Oil of Anise.....	$\frac{1}{4}$ pound
Grain Alcohol.....	$\frac{1}{2}$ gallon
Water, Pure.....	$\frac{1}{2}$ gallon

Mix and filter through paper and magnesia carbonate, or put the alcohol and water in a percolator fitted with a cork and rubber tubing with a check clamp. Add the oil and stir. Let stand a few hours and draw the oil from bottom in a graduate. Filter the remaining extract and add 6 ounces of alcohol to keep clear and make up measure.

One pound oil makes 4 gallons.

First gallon,  $\frac{1}{2}$  pound oil.

Second gallon,  $\frac{1}{2}$  pound oil.

Third and fourth gallon, 1 pound oil.

Mixed from previous processes of first and second, then mix the 4 gallons together and filter through magnesia and paper. The remaining oil that is drained off from the bottom can be used for an inferior extract, but I advise to throw it away as the really fine flavor has been utilized in the extract.



### **Extract Apple.**

Oil Apple (Dodge and Olcots).....	5 ounces
Grain Alcohol, 98%.....	$\frac{1}{2}$ gallon
Water, Pure.....	$\frac{1}{2}$ gallon

Mix and filter with the aid of magnesia carbonate.

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### **Extract Apricot.**

Same as apple only use Oil of Apricot D & O instead of apple.

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### **Extract Banana.**

Acetate Amyl.....	10 $\frac{1}{8}$ ounces
Valerianic Ether.....	1 $\frac{3}{8}$ ounces
Grain Alcohol.....	74 ounces
Pure Water.....	41 6/8 ounces
Turmeric (Color to Suit).	

Mix and filter like apple extract.

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## Artificial Blackberry Extract.

Tincture Orris Root.....	1 gallon
Acetic Ether.....	4 ounces
Butyric Ether.....	4 ounces
Oil of Allspice.....	2 ounces
Oil of Cloves.....	2 ounces
Oil of Casia.....	2 ounces
Oil of Orange.....	$\frac{1}{8}$ ounce
Blackberry Color.....	4 ounces

Place the tincture of Orris root in a percolator fitted with rubber tubing and check clamp. Add the oils, then the ether, and stir. After 12 hours draw off the clear extract from bottom and filter through magnesia and paper. Then use the same quantity of ethers and oil of orange to the remains in the percolator with 1 gallon of Orris tincture as before and recover as before. Lastly, filter the remaining dregs, etc., for other uses.

This extract can be used for making blackberry wine, cordials, etc. Use from 1 to 4 ounces to the gallon of wine or whiskey and sweeten with sugar to taste. Also used for making B. B. syrup, for which you will find formula in this work in another department.

### **Capsicum Extract.**

Capsicum, Ground.....	3 pounds
Alcohol, Grain.....	2½ gallons
Water, Pure.....	2½ gallons

Moisten the capsicum with some of the alcohol and water and percolate to 5 gallons. This can also be made by placing all in a suitable container and macerating for seven days by shaking occasionally and finally filtering.

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### **Extract Celery.**

Oil of Celery.....	3 ounces
Grain Alcohol.....	½ gallon
Pure Water.....	½ gallon

Mix and filter through magnesia and paper. This process can also be used for extract lemon and orange extract.

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## Cherry Extract (Artificial).

Cherry Bark Tincture.....	4 $\frac{3}{4}$ pints
Licorice Root Tincture.....	1 $\frac{1}{2}$ pints
Tolu Tincture.....	$\frac{1}{2}$ pint
Bitter Almond Extract.....	$\frac{1}{2}$ pint
Grain Alcohol.....	$\frac{1}{2}$ pint
Water.....	$\frac{1}{2}$ pint

Mix and filter through magnesia and paper.

The bitter almond extract must be free of prussic acid.  
Color: light red.

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## Cherry Bark Tincture.

Cherry Bark (Coarsely Ground).....	2 pounds
Grain Alcohol.....	2 pints
Water.....	6 pints

Moisten the bark with the mixture of alcohol and water, pack in a percolator and pour all over the dredg. Let stand 12 to 24 hours and percolate.

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### Extract Cumarin Compound.

Vanilin.....	2½ drachms
Cumarin.....	2½ ounces
Alcohol.....	5 pints
Water.....	10 pints
Syrup (Simple).....	5 pints

To make 2½ gallons. Color: Brown.

### Extract Grenadine or Cream Soda.

Extract Vanilla.....	½ gallon
Extract Tonka.....	¼ gallon
Rose Water.....	1 pint
Water, Pure.....	½ pint
Grain Alcohol.....	½ pint
Extract Raspberry.....	2 pints

Color: red.

Mix and filter through magnesia and paper.

### **Extract Jamaica Ginger.**

Ground Jamaica Ginger.....	3 pounds
Grain Alcohol.....	$\frac{1}{2}$ gallon
Pure Water.....	$\frac{1}{2}$ gallon

Moisten the Ginger with enough of the alcohol and water so it is damp. Then pack evenly in a percolator. Cover with the mixture of alcohol and water and percolate. Filter through magnesia and paper and add enough alcohol and water to make one gallon.

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### **Ginger Ale Extract.**

Extract Jamaica Ginger.....	62 ounces
Extract Lemon.....	26 ounces
Extract Orange.....	15 ounces
Extract Capsicum.....	24 ounces
Rose Spirit.....	1 ounce

Mix and filter through magnesia and paper. Color: brown.

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## Extract Grape (Artificial).

Angelica Stems (French, candied, or Glasee).....	7½ pounds
Water.....	7 pints
Macerate in a Percolator 24 hours—draw off and add:	
Grain Alcohol.....	½ gallon
Tincture Orris Root.....	14 ounces
Tincture Vanilla No. 1.....	14 ounces

Mix and proceed to repercolate with the mixture till all runs through. Add water enough to bring the measure up to  $2\frac{1}{4}$  gallons.

The Glazee Angelica is an imported article and is not very well known. However, any wholesale grocer can procure it for you. Before percolating this root or stem must be broken or chopped in  $\frac{1}{2}$  to 1-inch pieces. This extract, like wine, improves with age—the older the better. Color: Light brown.

## Havana Extract for Casing.

Boquet de Champs Oil.....	25 drops
Rum Ether.....	10 ounces
Acetic Ether.....	5 ounces
Valerianic Ether.....	5 drachms
Extract Cumarin Compound.....	2½ gallons
Prune Juice.....	1 gallon
Grain Alcohol.....	2½ pints
Vinegar or Brown Color Solution.....	5 ounces
Water Distilled to make 5 gallons.	

This is the extract to flavor the Havana. No. 1 and No. 2 casing or casing fluids, and up to now has always been a secret and is the first time it is made known. This has been a very successful formula and is worth a great deal to those who use casing for leaf tobacco. (Bouquet Oil from Fries Bros., New York).

## Havana Box Flavor.

Ground Mace and Cloves, each.....	1 ounce
Ground Cinnamon Bark.....	2 ounces
Fld. Extract Valerian.....	2 ounces
Extract Vanilla Compound.....	8 ounces
Alcohol and water equal parts (a sufficient quantity for 1 quart)	

Moisten the drugs with the alcohol and water. Pack in a percolator, pour on the valerian and percolate with alcohol and water to make 1 quart.

## Extract Lemon.

Oil Lemon Peel, Fresh.....	1 pound
Carbonate Magnesia.....	6 ounces
Grain Alcohol.....	1½ gallons
Water.....	1½ gallons

Mix altogether. Let stand 3 days, shaking occasionally and filter. Color: Yellow.

## Extract or Essence Lemon (Fine).

Oil of Lemon, Fresh.....	1 ounce
Fresh Grated Peel of 3 Lemons.	
Alcohol.....	1½ pints
Water.....	½ pint

Place all in a bottle and macerate 3 days, and filter with magnesia. This is excellent.

### **Extract Licorice Root.**

Licorice Root, Ground.....	1 pound
Grain Alcohol.....	2 pints
Water, Pure.....	6 pints

Percolate 1 gallon and filter.

### **Extract Malt.**

Fresh Malt.....	12 pounds
Boiling Water.....	3 gallons

Percolate thoroughly and evaporate over a water bath to  $\frac{3}{4}$  gallon then add

Water, Pure.....	1 pint
Alcohol.....	1 pint

Mix and filter.

### **Extract Malt (Thick).**

Use same process only evaporate the percolate until it has the consistence of honey and then add 2 ounces of alcohol to keep it from souring.

### **Extract of Nutmeg.**

Oil of Nutmeg.....	$\frac{1}{2}$ ounce
Ground Nutmegs.....	1 ounce
50% Grain Alcohol (diluted).....	1 quart

Macerate in a suitable bottle for a week and filter. This is used in making the syrup for Peptonic.

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### **Extract Orange (Sweet).**

Oil of Orange Peel, Fresh.....	1 pound
Carbonate Magnesia.....	6 ounces
Grain Alcohol.....	1 $\frac{1}{2}$ gallons
Water.....	1 $\frac{1}{2}$ gallons

Process same as extract lemon. Color: Deep yellow or orange.

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### **Extract Pear (Artificial).**

Acetate Amyl.....	$\frac{1}{2}$ pound
Grain Alcohol.....	$\frac{1}{2}$ gallon
Water, Pure.....	$\frac{1}{2}$ gallon

Mix and filter through paper.

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### Peach Extract (Artificial).

Tincture Orris Root.....	32 ounces
Bitter Almond Extract.....	24 ounces
Acetic Ether.....	3½ ounces
Pear Extract.....	7½ ounces
Strawberry Extract.....	5 ounces
Grain Alcohol.....	28 ounces
Water, Pure.....	28 ounces

Color: Light brown.

Mix and filter through magnesia and paper.

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### Extract Pineapple (Artificial).

Carbonate Magnesia.....	½ ounce
Oil of Lemon.....	1¼ ounces
Butyric Ether.....	3¾ ounces
Acetic Ether.....	10 ounces
Sweet Spirits of Nitre.....	2½ ounces
Glycerine.....	5 ounces
Grain Alcohol.....	62 ounces
Tincture Orris Root.....	20 ounces
Water, Pure.....	16 ounces
Acetate Amyl.....	2½ ounces
Orange Flower Water.....	5 ounces

Mix and filter with magnesia and paper.

### **Extract Pineapple No. 2 (Artificial).**

Butyric Ether.....	1 ounce
Extract Lemon.....	$\frac{1}{4}$ ounce
Extract Orange.....	$\frac{1}{4}$ ounce
Grain Alcohol.....	1 pint

Mix.

### **Extract Pineapple No. 3 (Artificial).**

Butyric Ether.....	1 ounce
Acetic Ether.....	$\frac{1}{2}$ ounce
Grain Alcohol.....	8 ounces
Glycerine.....	$\frac{1}{4}$ ounce
Water.....	8 ounces

Mix and filter.

### **Extract Raspberry No. 1 (Artificial).**

Tincture Orris Root.....	52 ounces
Pear Extract.....	20 ounces
Acetic Ether.....	7 ounces
Orange Flower Water.....	8 ounces
Simple Syrup.....	12 ounces
Vanilla Extract No. 1.....	15 ounces
Rose Spirit.....	8 ounces
Water.....	6 ounces

Mix and filter through magnesia and paper. Color: Deep red.

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### **Extract Raspberry No. 2.**

Butyric Ether.....	$\frac{1}{2}$ ounce
Tincture Orris Root.....	1 ounce
Alcohol.....	8 ounces
Water.....	8 ounces

Mix and filter. Color: Deep red.

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### **Extract Raspberry No. 3.**

Pear Extract.....	1 ounce
Spirits Rose.....	1 ounce
Vanilla Extract No. 1.....	2 ounces
Onanthic Ether.....	.48 drops
Extract Orange.....	1 ounce

Mix and filter. Color: Deep red.

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### **Rose Spirit.**

Oil of Rose.....	1 drachm
Cologne Spirits.....	1 pint

Mix.

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## Extract Strawberry (Artificial).

Vanilla Extract No. 1.....	6½ ounces
Tincture Orris Root.....	31 ounces
Pear Extract.....	22½ ounces
Acetic Ether.....	¼ ounce
Simple Syrup.....	18 ounces
Grain Alcohol.....	36 ounces
Pineapple Extract.....	1 ounce
Rose Spirit.....	6¼ ounces
Orange Flower Water.....	6½ ounces

Mix and filter through magnesia and paper. Color: Red.

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## Balsam Tolu Tincture.

Balsam Tolu.....	2 ounces
Grain Alcohol.....	½ gallon

Put balsam in a ½-gallon bottle. Add the alcohol and let stand 6 days with occasional shaking. Filter through paper.

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## Extract Tonka.

Cumarin.....	1½ ounce
Vanillin.....	½ ounce
Alcohol.....	2 pints
Syrup.....	2 pints
Water.....	4 pints

Mix and filter. Color: Dark brown.

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## Extract Vanilla No. 1.

Vanilla Beans (Prime).....	3¾ pounds
Vanillin.....	3½ drachms
Syrup.....	8 ounces
Alcohol, Grain 98%.....	6¼ gallons
Water.....	6¼ gallons

Cut the beans fine or coarse grind. Place in a suitable container; add the vanillin to the alcohol and dissolve; pour over beans and add the other ingredients and macerate with frequent shaking for several weeks. Let age as long as possible, but you can begin to use after the bouquet is well developed. Filter through paper before using. Color a deep brown if desirable with caramel.

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### **Extract Vanilla from Vanillin.**

Vanillin.....	1/2 ounce
Cumarin.....	1/8 ounce
Grain Alcohol.....	2 pints
Syrup.....	2 pints
Water.....	4 pints

Mix, filter and color brown with caramel.

### **Extract Vanilla Compound.**

Vanilla Beans, 8-inch.....	1 ounce
Tonka Beans.....	2 ounces

Alcohol and water equal parts; cut beans fine and filter and macerate 4 weeks. This is for 1 quart.

## Foam for Soda, Etc.

Ground Soap Bark.....	1 pound
Grain Alcohol.....	2 pints
Glycerine.....	2 pints
Water, Pure.....	4 pints

Percolate and add water to make 1 gallon.

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## Fruit Acid.

Citric Acid.....	5 pounds
Tartaric Acid.....	5 pounds
Hot Water.....	1 gallon

Dissolve and filter.

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## Fruit Colors.

There are colors, so-called vegetable, which are free from any poisons, imported from Germany and can be procured from any jobber in essential oils. They are known by numbers, but you can state what you want by designating the kind as lemon, orange, strawberry, cherry, raspberry, vinegar, etc. To make the liquid colors for use take: color,  $\frac{1}{2}$  pound; boiling water, 1 gallon; dissolve and strain.

# Department No. 5

## Mail Order Business.

Many formulas herein contained or adapted for mail orders and can be manufactured at a big profit, such as corn eradicators, tooth and face powders, mosquito expellers, scouring paste and powder, hair tonic, etc. You can also employ agents through mail all over the country to sell goods manufactured by you and build up a large, profitable business in a short while. For instance, we will say you are going to put up a face powder. This will not take much capital as all you need is 5 pounds of prepared or precipitated chalk at, say, 6 cents a pound,  $\frac{1}{2}$  pound Venetian Red, 5 cents, and have a druggist mix you up 5 or 10 cents worth of the oils to perfume it. This first cost will be, say, 45 or 50 cents. Most label printers handle stock boxes for face powder already for use, or you can order a suitable quantity to begin with at a small cost. Any druggist's label house will help you out with suggestions. Then you can pick out several good Sunday dailies to advertise for agents and increase as you go along. You can afford to give your agents a very liberal profit and make good money yourself. I have paid as high as ten dollars for some of the formulas contained in this book by getting them through advertisements, and have sold goods profitably the same way. Many of these formulas alone, if advertised properly, like the silver plating solutions ought to bring one dollar if advertised for sale. The Freckle Lotion would be a good magnet to draw money, as it is a recipe for something that a good many young ladies want, and are willing to pay for. I have noticed that when I began to advertise an article, I immediately received mail enclosing lists and booklets from advertising companies or agents,

giving valuable suggestions and information as to how to place it. I advise anyone going in the mail order business to place their ads. through one of them as they will save you both time and money. With a very few exceptions most everything needed for manufacturing or compounding these recipes can be obtained at wholesale druggists.

# Department No. 6

## MEDICAL RECIPES

### Anti Head Ache.

Acetanilid.....	160 grains
Sodium Salicylate.....	120 grains
Sodium Bicarbonate.....	60 grains
Caffeine (Pure).....	20 grains

Mix thoroughly and make 40 powders.

Directions: One every hour if required until relieved.

This remedy has been sold in my own drug stores for years, and has always given the utmost satisfaction to all sufferers of headache whom have taken it, and there was created a demand for same by the patients recommending it to their friends.

This formula is perfectly safe and could be placed on the market in envelopes containing 3 powders for 10 cents, and could be very profitably sold at 75c per doz. packages, wholesale.

## Antikamnia (Ch. and D.)

Acetanilid.....	325 grains
Bicarb Sodium.....	150 grains
Caffeine Citrate.....	25 grains
Mix.	

This combination is somewhat similar to my Anti-Headache formula and can be used for the same purpose in the same way. Nine grains to a powder.

## Antipain Oil, Red Spice Oil or Rubiol.

Ammonia Water.....	3 fl. drachms
Gum Camphor.....	2 drachms
Powdered Ginger Root.....	3 drachms
Powdered Cudbear (Persoonis).....	10 grains
Powdered Capsicum (Red Pepper).....	1 drachm
Gum Opium, Powdered.....	16 grains
Oil of Peppermint.....	1 drachm
Oil of Sassafrass.....	2 drachms
Oil of Wintergreen, True.....	1 drachm
Oil of Cedar, True.....	1 drachm
Spirits of Turpentine.....	$\frac{1}{2}$ ounce
Chloroform (Squibbs).....	2 drachms
Ether (Squibbs).....	2 drachms
Glycerine, C. P.....	1 ounce

Alcohol, 96 to 98 per cent, sufficient to make one pint.

Put all of the ingredients in a suitable bottle and let stand or as we know it macerate, for 3 days or longer, shaking occasionally. Then filter through paper by aid of carbonate of magnesia. This process will readily be explained by your local druggist if you do not understand perfectly.

Directions: For stomach cramps or internal pains 10 to 15 drops every 2 hours. Externally for any pains, rub over affected parts freely, 3 or 4 times daily.

This is on the same level as Hamlin's Wizard Oil (Oil of Gladness, etc.). This formula is original, and the Rubiol was only obtainable in my store.

## **Antiskeet, Muskeeter or Like Shoo Skeeters.**

Oil of Pennyroyal.....	4 ounces
Oil of Peppermint.....	1 ounce
Oil of Cajaput.....	2 ounces
Oil of Wintergreen.....	$\frac{1}{2}$ ounce
Oil of Thyme.....	1 ounce
Castor Oil.....	1 ounce
Gum Camphor.....	2 ounces
Carbolic Acid.....	1 drachm

Alcohol sufficient to make 5 pints.

This preparation has been known as Shoo Skeeters and has made good financially for the inventor who I knew personally for years. In fact, proved quite an asset. This is the first time the formula has been exposed, and the name, Shoo Skeeters, must not be used on any account as it is a copyright.

The proper way to market this is to bottle in 1-oz. vials and retail for 25c; \$2.00 a dozen wholesale.

Directions: Apply lightly to face and hands on retiring.

This certainly will sell in all warm climates where insects are numerous, and to fishermen especially.

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## **Anti-Constipation Remedy for Birds.**

Fluid Extract of Senna.....	1 teaspoonful
Syrup of Manna.....	4 teaspoonfuls
Fennel Water to make 2 ounces.	

Give a few drops on a lump of sugar daily in the cage, if constipated.

### **Skeeter Essence.**

Castor Oil.....	1 ounce
Oil of Pennyroyal .....	1 ounce
Alcohol enough for 8 ounces.	

Mix. One-ounce bottles, price 10c. Apply externally.

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### **Antiseptic Healing Powder.**

Powdered Gum Camphor.....	30 grains
Powdered Boric Acid.....	$\frac{1}{2}$ ounce
Purified Talcum Powder.....	$\frac{1}{2}$ ounce

Used for healing any raw or sore surface; excellent for prickly heat and galding, also for sore back and shoulders on horses, etc.

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## Asthma Remedy.

Iodide Potassium.....	90 grains
Fowler's Solution.....	2 drachms
Antiasthmatic Elixer.....	2 drachms
Glycerole Heroin Comp.....	6 drachms
Elixer Lactated Pepsin to make 4 ounces.	

Teaspoonful every 2 to 3 hours. I have dispensed this prescription many times and know it to give asthma sufferers relief. They recommend it to each other. This formula has made money and will make good for anyone marketing it.

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## Chicken Cholera Preventative.

Sulphuric Acid.....	1 fluid ounce
Iron Sulphate.....	1 pound
Water to make 1 gallon.	

Add 1 oz. of this to a pint of water, and give to drink in place of water. I have known this remedy to cure as well as to keep a flock of chickens in perfect health, while others in the same neighborhood were dying off every day. This was recommended by a very successful chicken fancier.

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## Carbolic or Family Healing Salve.

Yellow Petrolatum.....	1/2 pound
Yellow Wax.....	3/4 ounce
Powdered Camphor.....	1/4 ounce
Carbolic Acid, Liquid C. P.....	1/4 ounce
Oil of Cade.....	1/8 ounce
Oil of Sassafras.....	10 drops

Melt the wax, add the petrolatum; while hot add camphor; let cool partially and add the other ingredients; stir until cold. One-ounce tins, 10c, retail.

A good healing salve for most any purpose, and should always be on hand in every household.

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## German Corn Eradicator.

Salicylic Acid.....	1 ounce
Fl. Extract Indian Hemp.....	1 ounce
Alcohol.....	2 ounces
Flexible Colodion to make 8 ounces.	

Directions: Apply to the corn for 3 or 4 night before retiring, then soak the foot in warm water for 15 minutes or more, when the corn can be lifted out. If not entirely successful, repeat the treatment.

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### Non-Pain Corn Expeller.

Salicylic Acid.....	$\frac{1}{2}$ ounce
Extract Indian Cannabis.....	30 grains
Spirits Turpentine.....	$\frac{1}{2}$ ounce
Glacial Acetic Acid.....	$\frac{1}{8}$ ounce
Flexible Collodion.....	5 ounces

Directions: Same as for German corn cure.

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### Wonder Corn Salve.

Salicylic Acid.....	$\frac{1}{2}$ ounce
White Wax.....	1 ounce
White Vaseline.....	3 ounces
Oil of Sassafras.....	15 drops

Directions: This is to be applied over the corn on a piece of soft cloth for 3 nights; soak the foot in warm water and the corn can be picked off.

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## Instantaneous Corn Remover.

Caustic Soda.....	1 ounce
Starch.....	$\frac{1}{4}$ ounce
Glycerine.....	1 ounce

Water to make 4 ounces.

Dissolve the starch in 1 oz. of water and the glycerine on a water bath or over a moderate fire, constantly stirring until a smooth paste is formed; then dissolve the caustic soda in the balance of the water and mix altogether. This should be a soft jelly-like mixture; if too soft add more starch; if too stiff, less.

Directions: Spread a little of the paste on the corn, taking care not to get any on the surrounding flesh; allow to remain for 3 hours, then soak the foot in warm water, and the corn may be extracted. If not entirely successful repeat once more.

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## Sheep Dip.

Tobacco, Leaf.....	15 pounds
Oil of Tar.....	40 ounces
Soda Ash.....	18 pounds
Soft Soap.....	$4\frac{1}{2}$ pounds
Water.....	50 gallons

Heat the water to boiling and pour over the tobacco, and let soak or infuse till cold; strain and add the other ingredients. If desired, one-half pound of crude carbolic acid may be mixed thoroughly with the soft soap before mixing all together.

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## Earache Remedy.

Gum Camphor.....	30 grains
Chloral Hydrate.....	30 grains
Oil of Cajeput.....	1/8 ounce
Glycerine.....	1/2 ounce
Olive Oil, Pure, to make 1 ounce.	

Mix the camphor and chloral by trituration until liquid, then add the other ingredients.

Directions: Apply on cotton and place in ear, after slightly warming.

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## Eye Water.

Borric Acid.....	1/8 ounce
Sulphate of Zinc.....	6 grains
Glycerine.....	1/2 ounce
Rose or Distilled Water to make 6 ounces.	

Heat the water and dissolve the boric acid by stirring with a glass rod, then add the zinc and glycerine; when cold filter very carefully until perfectly clear. It is advisable to let this stand for 2 or 3 days before bottling and decanting from any sediment that may form. This is fine for slight inflammations from colds or any minor soreness of the eye, by using a few drops at a time, 3 or 4 times a day. Sells for 25 cents the ounce, retail.

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## Hog Cholera Remedy.

Wood Charcoal.....	4 ounces
Sulphur.....	4 ounces
Sodium Sulphate.....	4 ounces
Black Antimony.....	4 ounces
Chloride Sodium.....	8 ounces
Bicarbonate Sodium.....	8 ounces
Hyposulphite Sodium.....	8 ounces

Reduce all to a powder and mix well. A large tablespoonful is to be given for each 200 pounds of animal daily with food. This is recommended by the U. S. Agricultural Department. It is said even to be a preventive of hog cholera.

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## Family Liniment for Man and Beast.

Red Pepper, Powdered.....	$\frac{1}{8}$ ounce
Fusel Oil.....	$\frac{1}{2}$ ounce
Oil of Origanum.....	1 ounce
Oil of Sassafras.....	1 ounce
Oil of Turpentine.....	6 ounces

Crude Petroleum to make 1 quart.

Put altogether in a bottle and let stand for 2 or 3 days, shaking occasionally. Then strain or pour off. This is a good all around liniment for most any purpose, such as croup, rheumatism, sprains and the like. Put up in 3-oz. bottles it would bring 25 cents at retail.

Directions: Apply by rubbing the parts affected 2 or 3 times daily. Do not bind up or it will blister.

## **Mange Cure (Excellent).**

### **Number 1.**

Cod Liver Oil.....1 pint

Give a tablespoonful 3 times daily.

### **Number 2.**

Sulphur.....8 ounces

Give a tablespoonful every second day; to be divided in 3 doses and mixed with the cod liver oil.

### **Number 3.**

Sulphurous Acid.....1 ounce

Hypophosphite Sodium.....2 ounces

Water.....2 ounces

Mix. Apply with mop or brush twice daily, externally.

## **Lice on Poultry.**

Crude Carbolic Acid.....	$\frac{1}{2}$ pint
Water.....	9 $\frac{1}{2}$ pints
Whale Oil Soap.....	$\frac{1}{4}$ pound

Dissolve the soap in some hot water and add the acid; stir briskly and add the balance of water. Wash the woodwork on the inside of chicken houses and sprinkle on nests and floors.

## **Poultry Powder or Egg Food.**

Ground Bone, Fresh.....	16 ounces
Powdered Ginger Root.....	2 ounces
Powdered gentian root.....	1 ounce
Powdered Sulphur.....	2 ounces
Powdered Capsicum.....	1 ounce
Powdered Iron Sulphate.....	2 ounces

Give a teaspoonful with a quart of food.

## Egg Food Powder.

Black Pepper.....	2 ounces
Fennygreek.....	2 ounces
Bird Sand, Fine.....	3 ounces
Calcium Phosphate.....	4 ounces
Iron Sulphate.....	2 ounces
Ginger.....	1 ounce

Mix all to a fine powder. Tablespoonful mixed in food for 20 hens.

## Condition Powder, for Hrses and Cattle.

Fennygreek.....	2 pounds
Sulphur.....	1 pound
Gentian Root.....	1 ounce
Common Salt.....	2 ounces
Cream Tartar.....	4 ounces
Salt Petre.....	4 ounces
Licorice Root.....	.6 ounces
Black Antimony.....	2 ounces
Anise Seed.....	2 ounces

Reduce all to a fine meal and mix thoroughly. Give a tablespoonful in feed every morning for 8 days; then every other morning until good results follow.

## Hamburg or Purgative Tea.

Cut Senna Leaves.....	5 pounds
Coriander Seed.....	$\frac{1}{2}$ pound
Anise Seed.....	$\frac{1}{2}$ pound
Fennel Seed.....	$\frac{1}{2}$ pound
German Chamomile Flowers.....	2 $\frac{1}{2}$ ounces

Bruise all the seeds in a mortar and mix all together. This is put up in round packages holding 1 $\frac{1}{2}$  or 2 ozs. To make the wrapper get some pink paper and roll around a round stick cut just thick and long enough for the purpose, and glue; fold over the bottom end and also glue, then slip off. This gives you the shell. Fill same and fold shut by gluing. Wrap the direction label around outside and fasten with pink string. For a model see Hamburg Tea package at any drug store. Retails for 10c.

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## For Roup in Chickens.

Chlorate of Potassium.....	$\frac{1}{8}$ ounce
Tincture of Cubebs.....	$\frac{1}{2}$ ounce
Oil of Anise.....	$\frac{1}{8}$ ounce
Fld. Extract Licorice Soluble.....	$\frac{1}{2}$ ounce
Water to make 2 ounces.	

Teaspoonful mixed with food for 30 chickens.

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## Toothache Stick.

Oil of Cloves.....	$\frac{1}{4}$ ounce
Carbolic Acid.....	$\frac{3}{4}$ ounce
Oil Cajeput.....	$\frac{1}{8}$ ounce
Yellow Wax.....	3 ounces
Alkanet Root, Ground.....	$\frac{1}{4}$ ounce

Melt the wax and add the alkanet root; let simmer over a water bath or slow fire until colored; then strain and add the other ingredients. While still liquid immerse thin layers of cotton (this must be absorbent) in the mixture, and when cool roll up into the shape of little pencils and wrap up in wax paper. Place in small homœopathic vials and then in a carton with printed directions.

Directions: Pinch or cut a small piece of sufficient size and fill the cavity of the tooth; renew when necessary.

# Department No. 7

## MISCELLANEOUS RECIPES

### Household Ammonia.

Carbonate Sodium (Washing Soda).....	10 pounds
Pure Water.....	10 pints
3 f. or U. S. P. Ammonia.....	20 pints
Water Enough to Make.....	50 pints

Directions: Place the washing soda in a suitable container and add the 10 pints or parts of water and bring to boiling point, stir up occasionally; when dissolved let cool and add 20 pints or parts of 3. f. ammonia and sufficient pure water to make 50 pints or parts; leave stand 24 hours and decant the clear liquid; bottle. For the use of same see label on household ammonia or at any label printing house. Bear in mind to exclude as much air as possible by keeping covered. This is a concentrated form and may be diluted with water to meet the price it is to be sold for.

## **Mixed Bird Seed.**

Hemp Seed, Clean and Sound.....	10 ounces
Canary Seed, Clean and Sound.....	8 ounces
Millet Seed, Clean and Sound.....	4 ounces
Rape Seed, Clean and Sound.....	4 ounces

Proper Proportions for Canary Birds.

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## **Bleach for Sponges.**

(First Process)

Permanganate Potassium.....	1½ ounces
Water.....	1 gallon

Mix. Dip the sponges in this solution and squeeze out well, then put them immediately into the second process for about 3 seconds.

(Second Process)

Hyposulphite of Soda.....	¾ pounds
Water.....	10 pints
Muriatic Acid (Commercial).....	4 ounces

Mix. As soon as bleached put the sponges in a pail of water to kill the smell of acid, then rinse out in water and dry.

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## Wash Blue.

Prussian Blue.....	$\frac{1}{4}$ ounce
Oxalic Acid.....	1 ounce
Soft Water.....	1 gallon

Mix and filter through paper if necessary.

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## Tomato Catsup Spice.

Salt.....	$\frac{1}{2}$ pound
Allspice.....	$\frac{1}{2}$ ounce
Ginger, Jamaica.....	$\frac{1}{2}$ ounce
Mace.....	$\frac{1}{2}$ ounce
Cochenial.....	$\frac{1}{4}$ ounce
Capsicum Powder.....	$\frac{1}{8}$ ounce

Grind the allspice and ginger and cochineal to a medium powder. Bruise the mace in a mortar and mix all together. This quantity is for 1 gallon of tomatoes.

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## All Around Cement, or Magic Wonder.

French Isinglass.....	1½ pounds
4 f. or Strong Acetic Acid.....	.3 pounds

Heat the acetic acid in a porcelain capsule over a water bath until it boils and gradually add the isinglass, stirring with a piece of wood. Bottle while hot in  $\frac{1}{2}$ -ounce wide-mouth bottles. Cork and seal. This will mend most anything, and is a good seller.

## Furniture Polish.

Linseed Oil, Raw.....	6 ounces
Muriatic Acid.....	$\frac{1}{4}$ ounce
Butter of Antimony.....	$\frac{1}{2}$ ounce
Japan Dryer.....	2 ounces
Rubbing Varnish.....	2 ounces
Sulphuric Ether.....	$\frac{1}{4}$ ounce
Turpentine.....	2 ounces

Mix.

Rub furniture after first being freed of dust with a woolen cloth saturated with the polish, and afterwards with a dry cloth with friction. This gives a quick, brilliant lustre almost instantaneous and generally sells at sight.

## Furniture Polish (or Piano Polish).

Linseed Oil, Raw.....	$2\frac{1}{2}$ ounces
Alcohol.....	$2\frac{1}{2}$ ounces
Ether.....	$\frac{3}{4}$ ounce
Balsam Fir.....	$\frac{3}{4}$ ounce

Dust piano or furniture and apply with a woolen cloth with friction.

## Furniture Polish (Simple).

Spirits Turpentine.  
Raw Linseed Oil.  
Good Vinegar, Equal Parts.

Mix, shake well and apply with a soft cloth by rubbing well after first having removed all dust.



## Furniture Polish (Good.)

Alcohol.....	2 ounces
Vinegar (White Wine).....	2 ounces
Sweet Oil.....	2½ ounces

Mix, shake the bottle occasionally, and after 3 or 4 weeks it is ready for use. The older it is the better. Apply every 3 months and rub the furniture with a soft dry cloth every time it is dusted. This makes and keeps the furniture beautifully bright.

## Mucilage for Labels, Stamps, Etc.

Good Glue.....	2½ ounces
Water, Hot.....	10 ounces

Mix in a suitable jar and soak for 24 hours, then add

Granulated White Sugar.....	4½ ounces
Gum, Arabic.....	1½ ounces

When these are all dissolved, it is ready to spread on paper. This keeps well, is elastic, won't wrinkle and will not stick the sheets together when piled up when dry.

## Glue Liquid.

White Glue.....	2 ounces
Good Vinegar.....	4 ounces

Put into a wide-mouthed bottle and set the bottle in cold water. Place on stove and let it come to a boil gradually, and boiling until the glue is dissolved. Then add alcohol, 1 ounce, and keep will corked.

## Glue Liquid.

To the ordinary solution of glue, while still quite hot, add for each pint 1 ounce of chemically pure nitric acid.

### Ink, Black (Good).

Extract of Logwood.....	100	ounces
Lime Water.....	800	ounces
Carbolic Acid, Pure.....	3	ounces
Muriatic Acid, Pure.....	25	ounces
Gum, Arabia.....	30	ounces
Bichromate Potassium.....	3	ounces

Dissolve the Extract of Logwood in the lime water on a steam or water bath (double boiler) with frequent stirring. Then add the acids, then heat  $\frac{1}{2}$  hour longer; let cool and filter. Lastly, add the gum and bichromate dissolved in water, then add enough water to make 1,800 ounces or 14 gallons and  $\frac{1}{2}$  pint.

To make lime water for the above formula slack a piece of good lime in a jar of water, a piece about the size of a hen's egg to 7 gallons of water and decant the top scum and renew measure with water, stir and decant again and renew. Then stir again, let settle and pour off the clear water.

## **Black Copying Ink.**

Extract Logwood.....	$\frac{3}{4}$ ounce
Powdered Alum.....	$\frac{1}{4}$ ounce
Bichromate Potassium.....	50 grains
Water, Soft or Distilled.....	1 pint

Dissolve the logwood by boiling with the water over a water bath (or double boiler) and add the other ingredients, dissolve and cool. Lastly, strain through fine cloth and filter or let settle and decant. If wanted for writing instead of copying add water so it will flow freely.

## **Ink, Black (from Aniline).**

Nigrosine.....	2 ounces
Pure or Clear Water.....	2 gallons

## **Blue Ink.**

Tiemans' Soluble Blue.....	1 ounce
Clear Soft Water.....	6 gallons

## **Copper Ink—See Gold Ink.**

Proceed like for gold, only use copper bronze.

## **Gold Ink (with Ordinary Pen).**

Dissolve a few pieces of nice clean gum arabic in 2 teaspoonfuls of water and add an equal quantity of simple syrup. Now, procure at the paint dealers some No. 4000 gold bronze, or the very finest. Place a small quantity of the liquid in a shallow dish and sprinkle some bronze over the surface. Use an ordinary steel pen, stir the mixture so it will be smooth and try. If it does not flow just right add water until it is just right.



## Ink, Green.

Methyl Green (Aniline).....	1 ounce
Water, Clear and Soft.....	1½ gallons

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## Indelible Ink, for Marking Cloths.

### No. 1.

Nitrate of Silver.....	60 grains
Gum Arabic.....	20 grains
Pure Distilled Water.....	¾ ounce

Dissolve the silver nitrate in a dark or amber colored bottle in the water and add the gum. Keep well corked in a dark place.

### No. 2.

Bicarbonate of Sodium.....	¼ ounce
Pure Water.....	4 ounces

Directions: Wet the place to be written on with No. 2 and iron smooth with a properly heated sad iron. Then when thoroughly dry and smooth write the name or design with No. 1, using a quill pen or quill toothpick; dry in the sun.

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### **Indelible Ink (Fine).**

Distilled Water.....	1 ounce
Strong Vinegar.....	1 drachm
Lunar Caustic (1 stick) or.....	60 grains

Dissolve the caustic in the water and vinegar in a dark amber or blue bottle.

Directions: Wet the place to be marked with sweet milk, placing a small pinch about the size of a pea of powdered baking soda on the wet spot and spreading over same. Iron it over smoothly, write with a quill pen and dry in the sun.

### **Ink, Red.**

Eosine (T. Extra).....	2 ounces
Clear Soft Water.....	2 gallons

### **Silver Ink—See Gold Ink.**

Use fine silver bronze and proceed as with gold.

### **Violet Ink (from Aniline).**

Violet (Hoffman's).....	1 ounce
Water, Clear and Soft.....	1 gallon

Dissolve the aniline in a little alcohol first or some boiling water and mix all together. Aniline inks are generally clear, but if necessary it should be filtered.

### **White Ink.**

Prepare liquid as for Gold Ink, but use finely powdered or levigated Sub Nitrate of Bismuth instead of bronze. This is intended for black or brown visiting cards.

## Mocking Bird Food.

Hemp Seed, Ground.....	2 parts
Rice, Cracked Fine.....	3 parts
Soda Cracker Meal.....	8 parts
Corn, Coarse Ground.....	8 parts
Capsicum Powder, 10 grains to each $1\frac{1}{4}$ pound.	

Mix.

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## Paste—Cheap for Labels, Wall Paper.

Low Grade Flour, Sifted.....	8 pounds
Powdered Alum.....	$\frac{1}{2}$ pound
Warm Water.....	$\frac{1}{2}$ pail
Cold Water.....	$\frac{1}{2}$ pail

Stir in warm water first by making a dough, then add the cold water, and lastly, boil the whole for 10 to 15 minutes, stirring constantly.

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## Scouring Paste (German).

Oxalic Acid (Powder).....	1 ounce
Peroxide Iron (Jewelers' Rouge).....	25 ounces
Rotten Stone (Fine Powder).....	20 ounces
Palm Oil.....	60 ounces
Vaseline.....	4 ounces

Oil of Lavender, enough to perfume.

Mix the dry ingredients and pass through a fine sieve, and gradually add the oil and vaseline to form a paste, and lastly enough of lavender flower oil to perfume it. This can be packed in  $\frac{1}{2}$  and 1-ounce tin boxes and sold for 5 and 10 cents at retail.

## **Silver Plating Solution.**

(For Brass, Copper and German Sliver)

Cut a 25-cent piece into small bits and put into an earthen vessel or a regular evaporating shell will do. Add  $\frac{1}{2}$  ounce of pure nitric acid, place the vessel in warm water, keep well covered until the silver is dissolved, then add 2 ounces of water and one teaspoonful of common salt and let it settle. Drain off and repeat, adding water to the sediment until the acid taste is all out of the water that is being used. Add finally about 1 pint of water to the sediment and 4 scruples (160 grains) of the cyanide of potassium. Put into this solution a piece of zinc about 2 inches long, 1 inch wide and  $\frac{1}{8}$  inch in thickness. After cleansing the article to be plated, immerse same for about half a minute allowing it to rest on the piece of zinc, wipe off with a piece of Chamois skin and repeat the immersing once more and finally polishing with Chamois skin. The thickness of plate can be increased by repeating.

## **Silver Plating with a Battery.**

Dissolve  $\frac{1}{2}$  ounce of silver coin in about 2 ounces of C. P. nitric acid in an earthen jar or vessel. Now, make a brine of salt in soft water to saturation. Now, gradually add the brine to the silver solution until the silver is all precipitated, then add some water to this and stir or shake up, using wood paddle for stirring; no metal. A glass rod, if you have it, would be best. Then decant or pour off the liquid from the powder or sediment and repeatedly add distilled or soft water, pouring off as before until all acid is removed from the sediment or powdered silver. Then dissolve .3 ounces of cyanide potassium in a quart of distilled water in another jar or suitable vessel and put the powdered silver into this where it will be dissolved. This now is the plating solution. The articles to be plated are suspended in this by a hook made of silver wire and also in this solu-

tion you must suspend a plate of silver with about as much weight as the article to be plated. This is called the feeder, and keeps up the strength of the solution. Use any ordinary battery so as to give a good steady current. Always have the articles to be plated thoroughly clean and free from grease. This can be done by using soda or potash solutions to wash them in. Finally polish with chalk and Chamois skin.

## **Magic Scouring Powder (Cheap).**

(For Polishing Metal Surfaces)

Whiting.....	4 pounds
Cream of Tartar.....	$\frac{1}{2}$ pound
Powdered Calcined Magnesia.....	3 ounces

Mix. This can be put up either in boxes or envelopes and retailed for 10 cents a package at an extremely large profit.

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## **Erasive Soap (for Cleaning Clothes).**

Fels-Naptha Soap (Cut Fine).....	4 ounces
Water.....	$\frac{1}{2}$ gallon
Sal Soda (Washing Soda).....	$\frac{1}{2}$ pound
Starch.....	2 ounces
Powdered Borax.....	1 ounce
Oil of Citronela or Oil of Lavender.....	$\frac{1}{8}$ ounce

Boil the soap in 3 pints of water until dissolved. Add the sal soda while boiling and stir, dissolve the starch and borax in the remaining pint of water and add to the soap and stir. When nearly cool add the oil to perfume and pour into a shallow pan. When cold cut into small bars and wrap in wax paper and direction wrapper. This is a good seller and will do the work. If not firm enough use more soap.

Directions for Use.—Moisten a small sponge or woolen cloth. Take up some of the soap by passing over the surface of the cake, and rub the spot to be removed well, and afterwards rinse out with clear water.

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### **Grease Spot Eradicator.**

Fels-Naptha Soap in Shavings.....	$\frac{1}{2}$ ounce
Water.....	2 ounces
Ammonia Water 3 f.....	1 ounce
Ether.....	1 ounce
Benzine, Purified, a Sufficient Quantity.	

Dissolve the soap in boiling water and when nearly cool add the ammonia. When perfectly cool add the ether and lastly benzine to make  $\frac{1}{2}$  pint. Keep away from fire as this is both very inflammable and explosive. To remove spots on clothing apply with a small sponge or cloth by rubbing, and afterwards apply a little water so as to wash or rinse out the soap.

### **Peach Liquid for Plug Tobacco.**

Tannic Acid.....	20 grains
Fruit Acid.....	$\frac{1}{4}$ ounce
Prune Juice.....	1 quart
Grain Alcohol.....	1 quart
Tincture Cinchonae Bark, U. S. P.....	2 ounces
Glycerine.....	4 ounces
Syrup of Peach.....	8 ounces

Water to make 1 gallon.

## To Mark Steel Tools, Etc.

Blue Stone.....	4 ounces
Common Salt.....	4 ounces
Soft Water.....	8 ounces

Mix and dissolve.

Clean the surface of the steel to be marked like a saw or blade thoroughly, and write or mark with a quill pen. This acts like a copper ink, or cover the part to be written on with soap or wax, cut or write through this and then pour the solution on, let be for 5 minutes and clean or wash off.

# Department No. 8

## SYRUPS AND ACCESSORIES

### Saccharine Solution.

Saccharine.....	$\frac{1}{2}$ pound
Bicarbonate Soda.....	$\frac{1}{4}$ pound
Pure Water, boiling hot.....	12 $\frac{1}{2}$ gallons

Mix. Keep in Glass or Wood.

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### Simple Syrup.

White Sugar, Granulated.....	38 pounds
Clear Water.....	20 pounds

Put in a kettle and bring to a boil; let cool and strain.

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### Banana Syrup.

Extract Banana.....	2 to 4 ounces
Fruit Acid.....	1 to 2 ounces
Foam (Soda).....	1 ounce
Syrup to make.....	1 gallon

This can be made weak or strong according to the flavor desired. Color: light yellow.

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### Blackberry Syrup.

Extract Blackberry.....	3 to 5 ounces
Fruit Acid.....	1 ounce
Syrup Preserver.....	1½ ounces
Blackberry Color.....	¾ ounce
Syrup.....	1 gallon

### Celery Syrup.

Extract Celery.....	2 to 5 ounces
Fruit Acid.....	$\frac{1}{2}$ to 1 ounce
Syrup Preserver.....	$\frac{1}{2}$ to 1 ounce
Simple Syrup.....	1 gallon

Mix.

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### Cherry Syrup.

Extract Cherry.....	3 to 5 ounces
Fruit Acid.....	1 ounce
Syrup Preserver.....	$1\frac{1}{4}$ ounce
Simple Syrup.....	1 gallon
Cherry Color.....	$\frac{3}{4}$ ounce

### **Ginger Syrup.**

Extract Ginger.....	3 to 5 ounces
Fruit Acid.....	1 ounce
Caromel or Sugar Color.....	1½ ounce
Syrup Preserver.....	3 ounces
Simple Syrup.....	1 gallon

### **Syrup for Ginger Ale.**

Ginger-Ale Extract.....	3 ounces
Fruit Acid.....	1 ounce
Caromel to Color Brown.....	½ ounce
Syrup.....	1 gallon

### **Grape Syrup.**

Extract Grape.....	6 pints
Fruit Acid.....	5 ounces
Simple Syrup.....	5 gallons

Color: Red if desired.

### **Syrup Grenadine for Cream Soda.**

Extract Grenadine.....	3 to 5 ounces
Fruit Acid.....	1½ ounces
Syrup Preserver.....	1½ ounces
Syrup to make.....	1 gallon

Color: deep red. One to 1½ ounces to 8-ounce bottle of soda.

### **Syrup of Lemon.**

Extract of Lemon.....	3 to 5 ounces
Fruit Acid.....	2 ounces
Syrup Preserver.....	1¼ ounces
Simple Syrup.....	1 gallon

Color: Yellow.

## Orange Syrup.

Extract Orange.....	3 to 5 ounces
Fruit Acid.....	2 ounces
Syrup Preserver.....	1 ounce
Orange Color.....	1½ ounce
Simple Syrup.....	1 gallon

## Orange Syrup No. 2.

Oleoresin of Orange Soluble.....	2 ounces
Simple Syrup.....	6 gallons
Fruit Acid.....	9½ ounces
Orange Color.....	¾ ounce

## Pineapple Syrup.

Extract Pineapple.....	3 to 5 ounces
Fruit Acid.....	2 ounces
Syrup Preserver.....	1½ ounces

Color: Slightly yellow. Syrup to make 1 gallon.

## Peach Syrup.

Extract Peach.....	3 to 5 ounces
Fruit Acid.....	1¼ ounces
Syrup Preserver.....	1½ ounces
Simple Syrup.....	1 gallon

Color: light brown.

## Syrup of Raspberry.

No. 1 Extract Raspberry.....	3 to 5 ounces
Fruit Acid.....	1¼ ounces
Syrup Preserver.....	1¼ ounces
Raspberry Color.....	¾ ounce
Simple Syrup.....	1 gallon

## Strawberry Syrup.

Extract Strawberry.....	3 to 5 ounces
Fruit Acid.....	1¼ ounces
Syrup Preserver.....	1¼ ounces
Strawberry Color.....	¾ ounce
Simple Syrup.....	1 gallon

### **Syrup Preserver.**

Boric Acid, Salicylic Acid, Carb. Soda, each	2	ounces
Granulated Sugar.....	2	pounds
Water.....	5	gallons

This need not be used unless desired. Is now illegal.

The syrup preserver is only used in extreme hot weather and when the syrup is to be kept a long time in cool weather, and under ordinary conditions I would not advise the use of it. If it is desired to add any preservatives I would recommend the antiseptic benzoate of soda solution. This is permissible in proper quantities under the pure food laws. However, I have used it before there was this law and give it as used then.

### **Orris Root Tincture.**

Ground Orris Root.....	3	pounds
Grain Alcohol.....	2	pints
Water.....	6	pints

Mix the liquids and percolate to 1 gallon.

## **Department No. 9**

### **TOILET PREPARATIONS**

#### **Bay Rum No. 1.**

Carbonate Magnesia.....	$\frac{1}{8}$	ounce
Oil of Bay.....	$\frac{1}{8}$	ounce
Borax Powder.....	30	grains
Alcohol.....	2	ounces

Diluted alcohol, that is  $\frac{1}{2}$  and  $\frac{1}{2}$  water and alcohol, to make 1 quart.

Mix the Oil of Bay with the 2 ounces of alcohol and rub up with the magnesia in a mortar, add the borax and diluted alcohol and filter through paper by leaving this stand and shaking occasionally. It will be better and will filter faster and clearer.

## Bay Rum No. 2.

Oil of Bay.....	½ ounce
Oil of Allspice.....	5 to 10 drops
Acetic Ether.....	½ ounce
Alcohol.....	6 pints
Water.....	2 pints

Mix and filter through magnesia and paper.

## Camphor Ice for Chapped Hands.

White Vaseline.....	6 ounces
White Wax.....	3 ounces
Powdered Camphor.....	1 ounce
Oil of Lavender Flowers.....	½ ounce

Melt the wax over a moderate heat. A water bath is preferable. Add the vaseline, then the camphor. Take off the fire and when nearly cool stir in  $\frac{1}{8}$  of an ounce of tincture of benzoin. Then when still cooler add the Lavender Oil, stir briskly. Then again heat until just liquid and pour into molds either in round sticks or square boxes holding 1 ounce each. If desired after solidifying heat the molds gently over all the surface, when the ice can be removed and wrapped in wax paper and tinfoil, and replaced.

## Cosmetic Cream or Hand Lotion.

Gum Tragacaith.....	¼ ounce
Quince Seed.....	¼ ounce
Glycerine.....	2 ounces
Bay Rum.....	3 ounces
Extract Violets (Perfume).....	¼ ounce
Extract White Rose.....	¼ ounce
Water to Make.....	1 quart

Place the gum and seeds in a jar and pour the warmed water over them and let soak for a few days, stirring up occasionally. After it is all dissolved or jellied strain through cheese cloth and add the other ingredients. Put up in 3-ounce bottles to retail for 25 cents.

Directions: Apply to hands and face at night before retiring, rubbing in well and use on hands after washing. Also very fine after shaving.

## Cold Cream.

White Wax.....	1½ ounces
Spermaceti.....	3 ounces
Glycerine.....	1 ounce
Water.....	1 ounce
Powdered Borax.....	½ ounce
Oil of Rose Geranium.....	30 drops
Oil of Sweet Almonds.....	8 ounces

Melt the wax and spermaceti and add the Oil of Almonds so that all are melted; when nearly cool add the glycerine; dissolve the borax in the water and gradually add to the mixture by beating or whipping briskly so as to cream it nicely and incorporate the Geranium Oil. This is an excellent preparation and has given the utmost satisfaction.

## Face Powder, Flesh (Cheap).

Precipitated Chalk (English).....	6 ounces
Venetian Red.....	¼ ounce
Oil Rose Geranium.....	10 drops
Oil Cloves.....	1 drop
Oil Cinnamon.....	1 drop

Mix to a very fine powder; pass through a fine sieve.

## Face Powder, White (Cheap).

Same as above. Leave out the Venetian Red.

## Face Powder (Fine).

Precipitated English Chalk.....	3 pounds
Carmine.....	50 grains
Ammonia Water.....	1½ ounces
Finely Powdered Oxide Zinc.....	3 ounces
Finely Powdered Oxychloride Bismuth.....	2 ounces
Finely Powdered Magnesia Carbonate.....	4 ounces
Finely Powdered Talcum (purified).....	1 pound

Dissolve the carmine in the ammonia; place all in a large mortar and add the color gradually until you have the desired shade of pink you wish. If not deep enough to suit make more red solution. After drying add any perfume to suit. For this I would use heliotrope or violet, or rose.

For white powder do not color of course. Pass through a very fine sieve or bolting cloth. For brunette use a small quantity of burnt umber.

### **Dr. Balls Mouth Wash or Dental Detergent.**

Ground White Oak Bark.....	1 ounce
Ground Orris Root.....	½ ounce
Powdered Borax.....	¼ ounce
Powdered Sugar.....	3 ounces
Grain Alcohol.....	7 ounces
Water enough to make 9 ounces.	

Macerate a week and filter. Color red if desired.

Directions: Use daily with tooth brush, as a liquid dentifrice.

### **Foot Powder, for Sweating and Sore Feet.**

Salicylic Acid.....	100 grains
Boric Acid.....	300 grains
Talcum Powder to make 6 ounces.	

Perfume with extract of violets.

After bathing the feet dust a little of the powder in the socks every morning. Put up in 2-oz. cans, sprinkler top; retail for 25 cents.

### **Freckle Lotion.**

Corrosive Sublimate.....	1 grain
Water.....	4 ounces
Glycerine.....	1 ounce
Bay Rum.....	1 ounce
Extract White Rose or any other.....	1 drachm

Apply twice a day with a little silk sponge or soft rag.

### **Rose or Paragon Tooth Powder.**

Carmine.....	40 grains
Ammonia Water.....	1 ounce

Place the carmine in a bottle and add the ammonia, shake until dissolved.

Prepared chalk, or better still, English precipitated chalk, three pounds. Put the chalk in a large mortar and gradually incorporate the color by triturating until evenly distributed, then spread on paper in the open air till dry, then add

Finely Powdered Sugar.....	1 pound
Finely Powdered Orris Root.....	$\frac{1}{2}$ pound
Finely Powdered Borax.....	$\frac{1}{2}$ pound
Finely Powdered Carb. Magnesia.....	2 ounces
Finely Powdered Castile Soap.....	$\frac{3}{4}$ ounce
Oil Rose Geranium.....	40 drops

Wintergreen and peppermint, each 20 drops, if preferred, and pass through a fine sieve several times.

This tooth powder is a very fine one and has made a good deal of money. It was highly recommended by the late actors, J. K. Emmet (Fritz), and also by Patti Rosa. It can be put up in 2-ounce wide-mouth bottles with sprinkler top or otherwise, and retails for 25 cents.

### Tooth Powder (Cheap).

English Precipitated Chalk.....	5 pounds
Powdered Sugar.....	$\frac{1}{2}$ pound
Powdered Castile Soap.....	1 ounce
Oil of Sassafras.....	30 drops
Oil of Wintergreen.....	10 drops
Oil of Peppermint.....	15 drops
Carbonate Magnesia, Powdered.....	$\frac{1}{4}$ pound

Mix altogether and pass through a sieve if necessary.

### Hair Dye.

#### Number 1.

Pyrogallic Acid.....	1 drachm
Alcohol.....	$\frac{1}{2}$ ounce
Distilled Water.....	8 ounces

#### Number 2.

Nitrate of Silver.....	$\frac{1}{2}$ ounce
Distilled Water.....	$2\frac{3}{4}$ ounces
Ammonia Water, 3 fff.....	1 ounce

### Number 3.

Tannic Acid.....	1/2 drachm
Alcohol.....	1/2 ounce
Distilled Water.....	3 ounces

Directions: First clean the hair or mustache thoroughly and dry. Then apply No. 1 with a tooth brush and comb. Dry by fanning. Then apply No. 2 with a separate brush, being careful not to touch the skin. When dry apply No. 3 to set color. Keep No. 2 in a dark bottle away from light.

### Hair or Mustache Dye.

#### Number 1.

Pyrogallic Acid.....	1 drachm
Distilled Water.....	6 ounces

#### Number 2.

Nitrate Silver.....	1 drachm
Ammonia Water.....	1/2 ounce
Distilled Water.....	1/2 ounce

Mix.

Directions: Apply No. 1 first and dry, then No. 2. Be careful not to touch the skin. Keep No. 2 in a dark bottle.

### Brown Hair Dye.

Permanganate Potassium.....	1/4 ounce
Water, Pure.....	8 ounces

Mix. The hair must be cleaned by a weak solution of ammonia and dried with a towel, then apply dye. Do not touch the skin.

### Depilatory.

(Hair—To Remove Surplus)

Sulphide of Sodium (Crystals).....	3 drachms
Quick (Unslackened Lime).....	10 drachms
Powdered Starch.....	11 drachms

Reduce each separately to a fine powder. Mix and keep in well stoppered bottles. When to be used moisten to a paste with a little water, spread on the part to be denuded and leave on only 3 to 5 minutes. Scrape or lift it off with

a dull knife or piece of wood formed to a small paddle when the hair will come off with it. Do not leave on too long or it will leave a sore like a burn. If this should happen treat same by applying cold cream.

### **Depilatory No. 2.**

(To Remove Surplus Hair)

Powdered Unslack'd Lime.....	1 ounce
Carbonate Potash (Salts Tartar).....	$\frac{1}{8}$ ounce
Sulphuret of Potassium.....	$\frac{1}{8}$ ounce

Mix and keep dry in wide-mouth bottle. Use only enough to cover a small space at a time, 2 inches say, by mixing with a little water to form a paste. Apply 5 to 10 minutes and scrape off with a dull knife or flat piece of wood. Apply a thin coating at a time.

### **Hair Lustre and Restorative.**

Alcohol.....	$\frac{1}{2}$ pint
Ammonia Water.....	$\frac{1}{4}$ ounce
Extract Heliotrope.....	$\frac{1}{4}$ ounce
Tincture Cautharidis.....	$\frac{1}{2}$ ounce
Glycerine.....	1 ounce
Water.....	$\frac{1}{2}$ pint

This makes an elegant hair dressing and will also act as a restorative.

### **Hair Oil, Perfumed.**

Castor Oil.....	8 ounces
Alcohol.....	8 ounces
Oil of Bergomot.....	1 drachm
Oil of Citranell.....	10 drops

Mix.

### **Fine Hair Oil.**

Oil of Sweet Almonds.....	8 ounces
Oil of Rose.....	10 drops
Or Oil of Rose Geranium.....	30 drops

As the Oil of Rose is rather expensive the Rose Geranium will prove much cheaper and will do equally as good for most purposes as the odor is very similar.

## Hair Pomade (Fine).

White Wax.....	1½ ounce
Glycerine.....	2 ounces
Castor Oil.....	12 ounces

Extract Lilac or White Rose to perfume to taste. Tincture of Turmeric enough to color a nice yellow. Melt the wax and one-half of the castor oil together then add the rest of oil and glycerine and mix thoroughly; lastly perfume.

## Hair Tonic No. 1.

Acetate of Lead.....	40 grains
Lac Sulphur.....	30 grains
Glycerine.....	1 ounce
Bay Rum.....	½ ounce
Any Desired Perfume Extract.....	1 drachm

Water enough to make 8 ounces.

Powder the acetate of lead in a mortar and add the sulphur and mix intimately, then gradually add the glycerine by triturating to a smooth paste and then the other ingredients. This is a very good hair tonic and dressing and will surely darken gray hair. By brushing out the sulphur when dry the hair will be nice and soft. This is not costly and can be sold at a great profit and will repeat sales.

## Sage and Sulphur Hair Tonic.

Sage Herb.....	¼ ounce
Hot Water.....	½ pint

Add the sage by rubbing fine through the fingers to the hot water in a suitable vessel and cover. Let stand until cool and strain through a fine cloth.

Acetate Lead.....	40 grains
Lac Sulphur.....	60 grains
Glycerine.....	1 ounce
Bay Rum.....	1 ounce
Extract Heliotrope.....	¼ ounce

Then add the infusion of sage to make 8 ounces. Proceed the mixing as in the foregoing formula No. 1.

## Shampoo Liquid.

Salts of Tartar.....	2 ounces
Powdered Borax.....	$\frac{1}{2}$ ounce
Powdered Castile Soap or Castile Soap Cut in Shavings.....	1 ounce
Water, Hot.....	$\frac{1}{2}$ gallon
Alcohol.....	3 ounces

Perfume with Extract of Rose or any other perfume to taste. Color green with chlorophyl or yellow with turmeric and filter. Use 1 ounce or 2 and rub in hair until it lathers freely and rinse out with soft water. This can be put up in 8-ounce bottles and sold at 25 cents at a good profit.

## Department No. 10

### VINEGAR

#### Vinegar from Alcohol.

Grain Alcohol, 80%.....	1 gallon
Soft Water.....	6 gallons.

Mix. This can be made in the sun or warm place with yeast, like the sugar process, or it can be filtered through beach shavings as described in the U. S. Dispensatory; but, under the revenue tax on alcohol this process would not pay in either case as the alcohol would cost more than the finished product would be worth. I only mention it here as one way of making vinegar. This vinegar to be made profitably must be made from ripened corn, made into a sour mash and distilled and generated by passing it through a vinegar generator prepared for the purpose. There are large distilleries in this business who turn out a 100-grain spirit vinegar and this can be purchased in tank cans and diluted with water to any strength desired; this is done by most vinegar jobbers.

## **Cider Vinegar, Barrel Process.**

Old cider or vinegar barrels are best to use. If new barrels are to be used it is best to break them in, so to say, by scalding out good with boiling water, and pouring some very hot vinegar into them and closing bung and then rolling so as to leave the hot vinegar saturate the wood. Leave the vinegar in the barrel 3 or 4 days. After this fill each barrel one-third full of good cider vinegar and add 2 gallons of hard cider every 8 days, until the barrel is two-thirds full. In 2 or 3 weeks after the last 2 gallons have been added the whole will have turned into vinegar. Keep the bunghole covered with cheese cloth to keep flies out, and remember this process must be conducted in a warm atmosphere. If you desire a uniform product when manufacturing large quantities pour all of the finished vinegar in a large vat; let stand a few days, and draw off for sale.

## **Cider Vinegar (Quick).**

To turn cider into vinegar quickly it is necessary to expose as large a surface of it to the air as possible. Therefore, place it in pails or tubs covered with cloths such as netting or, better still, screen wire, and keep in the sun or warm place shielded from rain. The larger the surface the quicker the fermentation will take place and the sooner the vinegar will form. Then pour all into barrels; let rest for a few days and decant or draw off from the sediment. The cider meant here must be hard cider, already fermented, not sweet apple juice.

## **Vinegar from Green Corn.**

Cut the corn off the cob so as to get one pint, add 1 pint of good molasses or 1 pound brown sugar to each gallon of soft water; put into a barrel until two-thirds full; tack cheese cloth or netting over the bunghole; keep in a warm place. In the sun is preferable. Shake up daily for 3 weeks, then let lay quietly for several days and decant or draw off.

## Vinegar (Imitation Cider).

Pearl Ash.....	24 $\frac{3}{4}$ pounds
Phosphate Soda (Commercial).....	2 $\frac{3}{4}$ pounds
Phosphate Lime (Precipitated).....	2 1/16 pounds
Tannin (Tannic Acid).....	4 $\frac{3}{8}$ ounces

Dissolve the chemicals or salts in a gallon or more of hot water and let cool. Now mix in a vat or vinegar tank.

Pure Good Cider Vinegar.....	100 gallons
Cider Syrup.....	22 gallons
White Spirit or Corn Vinegar to make 1,100 gallons.	

Add the chemical solution and color brown. This formula supplies all of the solids usually contained in cider vinegar and will answer, I found, all the tests usually made by chemists, except polarization. However, it need not be sold as pure cider vinegar but as a good substitute.

## Vinegar from Molasses.

Use a good molasses 1 quart to each gallon of warm water and proceed as in the following formula. It is necessary to always use soft water in making vinegar.

## Vinegar from Sugar.

Brown or White Sugar.....	4 pounds
Warm Water.....	4 gallons
Compressed Yeast.....	1/2 cake

Dissolve the sugar in the water. Place in 5-gallon keg. Dissolve the yeast in a little cold water and mix with the sugar water in the keg and thoroughly mix by shaking. Tack a piece of mosquito netting or other cloth over the bunghole to keep out the insects and let the air in and leave in the sun or a warm place. Shake up well daily as it will make quicker in from 2 to 5 week, according to the warmth of temperature. If you have good cider vinegar use 1 gallon to every 4 or 5 gallons made, and you will not need any yeast. In making any kind of vinegar it is necessary to expose as much surface to the action of air as possible so you must never make a keg or barrel full—about two-thirds is best. This allows a good surface and shaking room.

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Deacidified using the Bookkeeper process  
Neutralizing agent: Magnesium Oxide  
Treatment Date: Aug. 2003

**Preservation Technologies**  
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